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| **Operation Name:** |  | **Date:** |  |

► **Directions**: The manufacturer or legal designee of the specified material should complete this form to confirm compliance for use in certified organic production. This document is valid for five (5) years from the date it is signed. After five years, a new document must be completed and submitted for review.

► The **USDA National Organic Program (NOP)** allows the use of certain natural (non-synthetic) substances, including flavors, in products labeled as “Organic” or “Made with Organic”/70-95% Organic providing they comply with provisions established in the USDA NOP (*7 CFR Part 205*) as applicable.

► **Non-synthetic** (natural) is currently defined in 7 CFR 205.2 as: a substance that is derived from mineral, plant or animal matter and does not undergo a synthetic process. Under the terms of the Act (*7 U.S.C. 6502(21)),* "**synthetic**" means a substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal or mineral sources, except that such term shall not apply to substances created by naturally occurring biological processes.

► **Non-synthetic Flavors authorized under the NOP, Section 205.605 (a)(9),** must be from non-synthetic sources only and must not be produced using synthetic solvents, carrier systems or any artificial preservative. In addition, **Sections 205.105 (e)(f) of the NOP** prohibit so-called “excluded” methods (GMOs) and ionizing radiation from being used to produce, or during the handling of any, ingredients or products.

► **The US FDA Definition of Natural Flavors** *FDA 21 CFR Part 101.22(a)(3)*: “… **natural flavor** or **natural flavoring** means the essential oil, oleoresin**,** essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice**,** fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional. Natural flavors include [*but not exclusively*] the natural essences or extractives obtained from plants listed in §§182.10, 182.20, 182.40, and 182.50 and part 184 of this chapter, and the substances listed in §172.510 of this chapter.”

► In order to approve the use of a natural flavor used in an “organic” or “made with” (70-95%) product, OTCO requests the information below in order to determine compliance under the terms of NOP, as applicable. **Oregon Tilth may request additional information as needed.**

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| **Identification of Natural Flavor Product (Name/Code):** | | |  |
| **Supplier Name, Address:** | |  | |
| **Type of Flavor** | | | |
| **Compounded Flavor** | **Extracts** | | **Isolate** |
| **Compound WONF** | **Essential Oil** | | **Oleoresin** |
| **Distillate** | **Essential Oil Isolate** | | **Other (please specify):** |
| **Attached: Specification sheet or similar listing all ingredients contained in the flavor** | | | |

**NATURAL FLAVOR PRODUCT**

1. **Flavor Constituents**
2. Do all of the flavor constituents in the natural flavor product named above meet the definition of a natural flavor (see above)?

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1. For **Distillates, Extracts, Essential Oils, Essential Oil Isolates, Isolates, and Oleoresins:** please identify the source material\*

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1. **Natural flavors** authorized for use in “organic” or “made with organic” products, in addition, must not be produced using **synthetic extraction solvents**. Extraction may only use **non-synthetic, non-petroleum based solvents (see below)**\*.
   1. Is/are the natural flavor constituent(s) made using NOP-suitable extraction solvents\*?

|  |  |  |
| --- | --- | --- |
| **Yes** | **No** | **N/A No solvents used** |

* 1. If the solvent used to extract the natural flavor is not listed as an example of the NOP-suitable extraction solvents\* please disclose:

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\* **Allowed natural extraction solvents include** **water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils**. No hydrocarbon solvents, or chlorinated, or halogenated solvents may be used. Propane, hexane, and freon are examples of solvents that are prohibited.

1. **Non-flavor Constituents and Other Ingredients**

**Natural flavors** authorized for use in “organic” or “made with organic” products must not contain any synthetic carrier systems or any artificial preservatives. This extends to synthetic processing aids, emulsifiers or antioxidants; i.e. prohibited substances include but are not limited to, e.g., propylene glycol, polyglycerol esters of fatty acids, mono- and di-glycerides, benzoic acid, polysorbate 80, medium chain triglycerides, BHT, BHA, triacetin, etc. **Acceptable carriers, preservatives or other additives or foodstuffs MUST BE either organic, non-synthetic, or permitted for use in the applicable standard.**

N/A, no non-flavor constituents (this Natural Flavor is composed 100% of the flavor constituents identified in Part A)

1. Using the table below, provide information for all non-flavor constituents. If the composition will not fit in the table provided, please provide a composition statement listing each constituent, their function, and the source material.

|  |  |  |
| --- | --- | --- |
| **Non-flavor constituents** | **Function (e.g. solvent, carrier, preservative, other additives or foodstuffs)** | **Source material from which ingredient was derived** |
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1. If glycerin is used, was it produced from non-synthetic agricultural source materials and processed using only biological or mechanical/physical methods as described under 7CFR§205.270(a)? *Attach a description of the manufacturing process for verification.*

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| --- | --- | --- |
| **Yes** | **No** | **N/A None used** |

1. If maltodextrin was used, was hydrolysis primarily by enzymes?

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| --- | --- | --- |
| **Yes** | **No** | **N/A None used** |

1. If citric acid was used, was it produced by the fermentation of a carbohydrate substrate?

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| **Yes** | **No** | **N/A None used** |

1. **Genetically Modified Organism** **(GMO)** products may not be used at any stage in the process of making natural flavor products. Common methods of genetic modification include (but are not limited to) recombinant DNA technology (including gene deletion, gene doubling, introduction of a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology); therefore, GMO-plant extracts may not be used nor may natural flavors be the product of GMO-yeast fermentation, for example.
   * *This natural flavor product, including any solvents, carriers, preservatives or other or processing aids used or contained therein, was* ***NOT*** *produced, or handled using excluded (GMO) methods.*

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| --- | --- |
| **True** | **False** |

1. **Ionizing Radiation** is prohibited for all uses involving food preservation, pest control and pathogen control. Other radiation uses, including food inspection, are permitted providing such use meets applicable federal regulations, which establish limitations applicable to all (organic and non-organic) food products.
   * *Ionizing radiation was* ***NOT*** *used in the processing of this natural flavor product.*

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| --- | --- |
| **True** | **False** |

1. **Sewage Sludge** (as a crop fertilizer) is solid, semisolid, or liquid residue generated during the treatment of domestic sewage in a treatment works. Sewage sludge includes (but is not limited to) domestic septage; scum or solids removed in primary, secondary, or advanced wastewater treatment processes; and a material derived from sewage sludge. It is not permitted in the manufacture of any ingredients used in NOP products.
   * *This natural flavor product was* ***NOT*** *derived from products using sewage sludge in their agricultural production.*

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| **True** | **False** |

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| *This questionnaire is only to be signed by a qualified technical person1:* |

Pursuant to the applicable regulations, I, on behalf of the supplier, hereby attest that the information provided in this form is accurate and truthful to the best of my knowledge.

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| --- | --- | --- | --- | --- |
| **Identification of Natural Flavor Product (code/Name):** | |  | | |
| **Company Name:** |  | | **Phone/E-mail:** |  |
| **Printed Name:** |  | | **Title*1*:** |  |
| **Signature*2*:** |  | | **Date** |  |

***2*** Falsifying statements to ACAs or the Secretary will be subject to possible fines.

**Important Information Regarding Electronic Signatures:** Oregon Tilth recognizes and permits the use of electronic signatures in the conduct of its business. By checking the box below, you willingly consent to the use of electronic signatures in the conduct of your business with Oregon Tilth.

**AGREE**